

# HERMITAGE 'LA CHAPELLE' 2018



## HISTORY

A legendary cru... Over centuries, this mythical cru has built its reputation on a single hill, and an epic history. In the beginning, the hill was home to a hermitage founded by Henri Gaspard de Sterimberg in 1224. This knight, returning from the Albigensian Crusade, and weary of bloodshed, asked permission to Blanche of Castille to take refuge from the world on the summit of this granite hill. Soon joined by others, the community began to plant vines... A charming tale, but one that overlooks the fact that the hermitage owes only its name to the hermit: the vineyard has existed since ancient times with the famous wines of Vienne.

## SOIL

La Chapelle comes from the blending of the greatest Western terroirs of the Hermitage. The Roucoules terroir, as well as the generous side of the Méal and Les Greffieux, are complemented by the Bessards deepness and Varogne freshness.

## GRAPE VARIETY / AGE OF THE VINES

- Very old Syrah vines; goblet pruning on stakes - 40 to 95 years.

## AGEING CAPABILITY

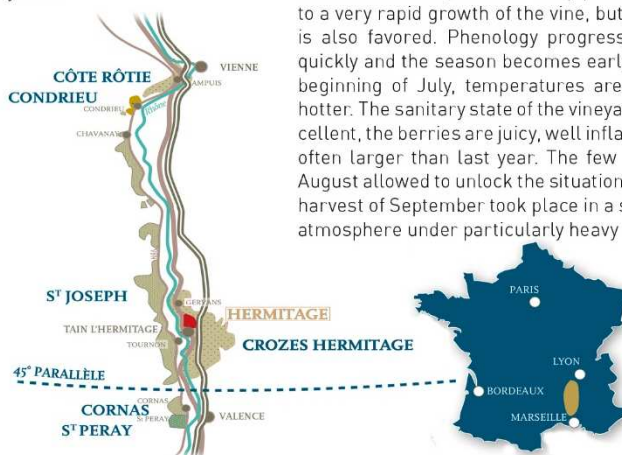
- From 10 to 40 years.

## VINIFICATION / AGEING

Hand-picked, sorting on the plot, in small crates. The vatting period lasts around 4 weeks with gentle extractions. Aged in French oak barrels (20% new).

## WEATHER CONDITIONS

The Autumn 2017 was exceptionally dry. Winter 2017-2018 is moderately watered and does not fully offset the water deficit. The winter season is very cool, temperatures return to normal at the beginning of April resulting in later budburst. The whole spring is regularly and very correctly watered. Temperatures remain, and sometimes are above normal. These alternating hot and rainy periods lead to a very rapid growth of the vine, but mildew is also favored. Phenology progresses very quickly and the season becomes early. At the beginning of July, temperatures are getting hotter. The sanitary state of the vineyard is excellent, the berries are juicy, well inflated, and often larger than last year. The few rains in August allowed to unlock the situation and the harvest of September took place in a summer atmosphere under particularly heavy heat.



## TASTING

### THE WINE ADVOCATE- (98-100) POINTS

Jaboulet's 2018 Hermitage La Chapelle features scents of crushed stone, violets and cassis. It's a classic trio, backed by a wine that's full-bodied, rich and powerful yet also airy, somehow carrying intense plum and black olive flavors without any sense of heaviness or excess weight. Then the wine finishes long and softly dusty, with tannins that accentuate its savory character, picking up delicious hints of licorice at the very end. The proportion of new oak has been trimmed back to a very reasonable 20% and is hardly noticeable in the wine.

## BIODYNAMIC AGRICULTURE

«The grape must be the fruit of nature and not of synthetic chemistry». It is with this conviction that Caroline has been leading her vineyard towards biodynamic agriculture for the past decade, including organic certification in 2016. An approach that involves a deep understanding of the nature of the vine and links it to its global environment, from the infinitely big to the infinitely small, as well as to the vital forces involved. Biodynamic preparations, link between all these elements, are used: Horn manure (500), horn silica (501) and plants harvested or grown in our permaculture garden. Our Hermitage and Crozes Hermitage vineyards are managed biodynamically since 2017.